



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 12 January 2022
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

40

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

516

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="40"/>	<input type="text" value="750"/>
ICE Detainees:	<input type="text" value="22"/>	<input type="text" value="559"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="18"/>	<input type="text" value="182"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on January 10, 2022. All population numbers current as of January 18, 2022.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 13, 2022:

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 10 - RNs
- 7 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for January 3, 2022- January 6, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

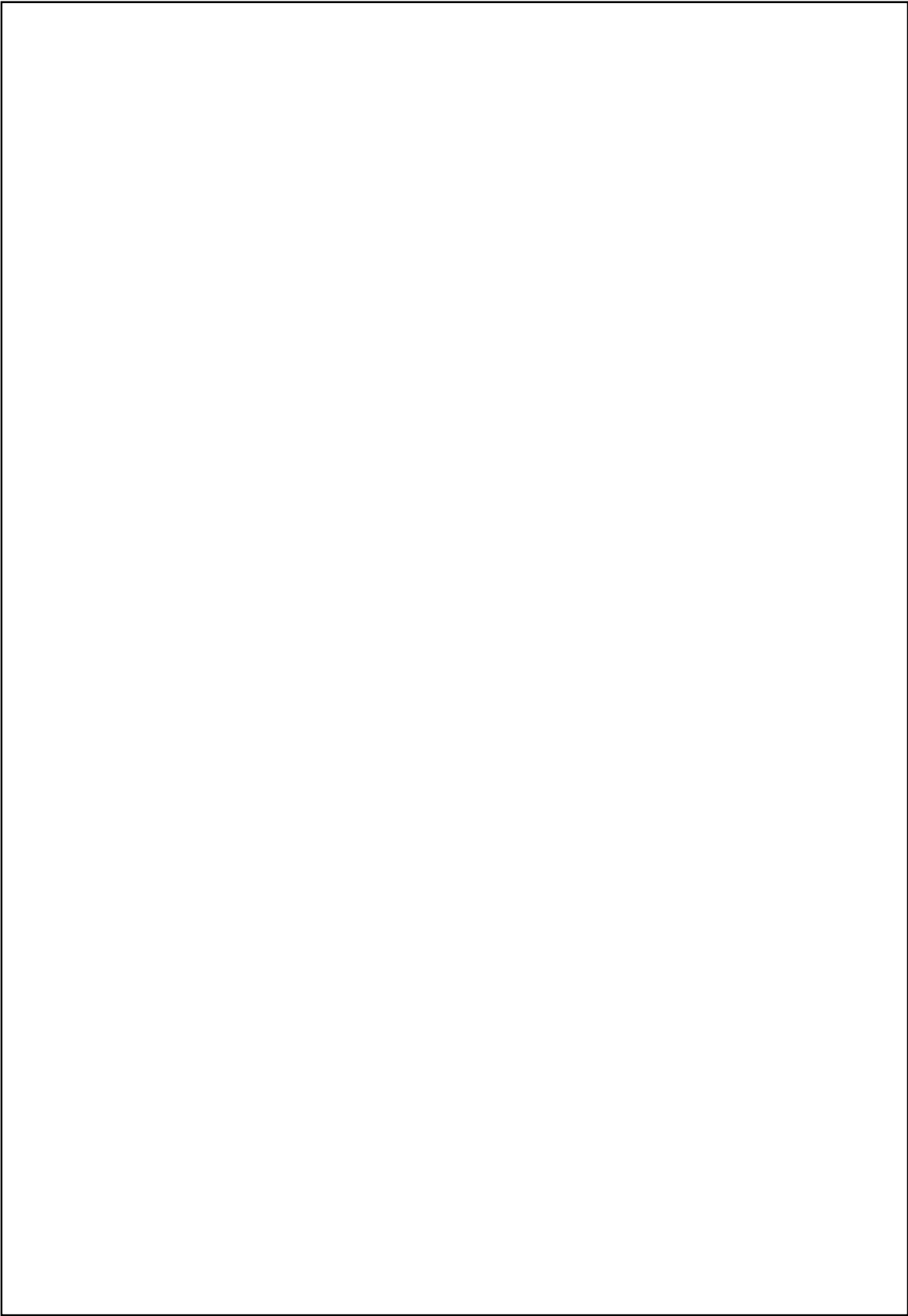
Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and eighteen (18) positive cases amongst the GEO staff. They have also reported forty (40) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of January 18, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of January 14, 2022.

Crow's office requested to get a number of how many GEO staff, ICE staff, and detainees are receiving the COVID-19 booster shot and if they have access to vaccines.

ICE responded: In response to your questions, vaccines and booster shots would be administered by Tri County Health during the clinics they provide at GEO. Tri County Health can be contacted for the specifics of what they provide to the detained population. However, ERO Denver does not disclose vaccine information for GEO and ICE staff.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
22 MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage	
22 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage	
22 WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage	
6-22 THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage	
7-22 FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage	
8-22 SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage	
9-22 SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





Secure Services™

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 2

Date: 1-3-22

Time: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	<i>Egg Rainin</i>	<i>Eggs</i>	<i>Sally</i>	<i>Biscuit</i>	<i>Fruit</i>	<i>margarine</i>	<i>sugar</i>	<i>butter</i>	<i>milk</i>	<i>T. Ham</i>	<i>Bread</i>			
Breakfast	Temperatures	175	173	RT	RT	RT	40	RT	RT	37	179	RT			
	Menu Items	<i>CFS</i>	<i>pot</i>	<i>Gravy</i>	<i>Pasta</i>	<i>Roll</i>	<i>marg</i>	<i>salad</i>							
Lunch	Temperatures	187	165	170	181	RT	40	40							
	Menu Items	<i>Redogun</i>	<i>lettuce</i>	<i>Three Beans</i>	<i>Fruit</i>	<i>Onions</i>	<i>Tots</i>	<i>Pasta</i>	<i>Bread</i>	<i>Milk</i>	<i>Chick</i>				
Dinner	Temperatures	40	40	40	40	40	170	40	RT	165					
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		184		—							
		Lunch		154		187		—							
		Dinner		155		1710		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		117		118		200 ppm							
		Lunch		119		122		200 ppm							
		Dinner		110		120		200 ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-8.8		38.7		36.3							
Record temperatures, Freezer and Walk-ins		PM		-10.3		36.0		38.3							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		63		65									
Record temperatures, Dry Storage Areas		PM		68		68									
Hot- Water Temps in sink		AM		PM											
		125		120											

R. Vazquez
 Signature, Cook Supervisor (AM)

verified by
 Am

Reyad 01/03/2022
 Signature, Cook Supervisor (PM)

Reyad 01-03-2022
 verified by pm



Secure Services™

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2

Date: 1-4-22

Time: 0330 AM Time: 1750 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried		X	X		X	Dinner didn't sign in KN20									
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	Cereal	Pancake	Stir	T. Ham	macaroni	sugar	coffee	milk	Fruit					
Breakfast	Temperatures	RT	191	RT	176	36	RT	RT	36	RT					
	Menu Items	CHL Pate	CT Gravy	Rice	GF Beans	Poll	macaroni	Brownie	PACKET Tea	Beans	PK CHIT	Bread	Fruit		
Lunch	Temperatures	187	170	190	178	RT	40	RT	RT	180	179	RT/RT			
	Menu Items	Turkey Hot Dog	Hot Dog Beans	mac salad	Corn	coleslaw	onion	Pike Relish	mustard	DRINK	Gravy	Turkey	cheese		
Dinner	Temperatures	186.5	RT	38	185.5	38	38	RT	RT	RT	187.7	38			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		185		—							
		Lunch		156		181		—							
		Dinner		155		180		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		117		117		200ppm							
		Lunch		119		122		200ppm							
		Dinner		118		115		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.4		37.4		40.6		—					
Record temperatures, Freezer and Walk-ins		PM		-11.2		35.4		38.1		—					
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		64		64		65		—					
Record temperatures, Dry Storage Areas		PM		68		68		—		—					
Hot- Water Temps in sink		AM		PM											
		120		121											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (PM)

Khadka

verified by mm

DATE



Secure Services™

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 2

Date: 1-5-22

Time: 0900 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		Y										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance			X		Y										
All kitchen equipment operational & clean			X		Y										
All tools and sharps inventoried			X		Y										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items														
Breakfast	Temperatures	193	179	186	RT	36	RT	RT	RT	76	RT	178			
	Menu Items	Butter	Crout	Potatoes	Biscuits	Margarine	Fruit	Sugar	Flour	Office	Milk	Soy	Tham		
Lunch	Temperatures	182	187	176	RT	38	RT	25	RT	RT	181	188			
	Menu Items	Butter	Crout	Potatoes	Biscuits	Margarine	Fruit	Sugar	Flour	Office	Milk	Soy	Tham		
Dinner	Temperatures	185	170	168	RT	38	RT	RT	RT	38	38				
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		184		—							
		Lunch		154		184		—							
		Dinner		162		183		—							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		115		117		200ppm							
		Lunch		116		116		200ppm							
		Dinner		114		118		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-10.6		35.8		39.4							
Record temperatures, Freezer and Walk-ins		PM		-10.3		37.0		39.7							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		63		64		64							
Record temperatures, Dry Storage Areas		PM		60		60		—							
Hot- Water Temps in sink		AM		PM											
		123		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Verified by pm

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 2

Date: 1-6-22

Time: 0315 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X		X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X												
Kitchen is in good general appearance			X		X												
All kitchen equipment operational & clean			X		X												
All tools and sharps inventoried			X	X	X	NO Tools Check in AM.											
All areas secure, lights out, exits locked					X												
PRODUCTION SHEET	Menu Items	Eggs	Potatoes	Ketchup	Beans	Sally	Mary	Sugar	Coffee	Milk	Tea	Fruit					
	Temperatures	187	172	RT	RT	RT	36	RT	RT	35	RT	RT					
Lunch	Menu Items	Hamburger	Bun	Fries	Beans	GR Beans	Ketchup	Onion	Sauce	Ketchup	Tea						
	Temperatures	189	RT	171	197	189	40	40	RT	RT	RT						
Dinner	Menu Items	Taco Meat	Rice	Pinto Beans	Salsa	Lettuce	Cheese	Tortillas	Cake	Drink							
	Temperatures	1710	181	191	RT	40	40	RT	RT	RT							
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed									
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		183		—									
		Lunch		157		181		—									
		Dinner		155		168		—									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm									
Final Rinse Temps determined by chemical agent used		Breakfast		118		118		200ppm									
		Lunch		120		126		200ppm									
		Dinner		120		115		200ppm									
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F									
Record temperatures, Freezer and Walk-ins		AM		-9.0		37.9		40.6									
Record temperatures, Freezer and Walk-ins		PM		-8.1		42.6		40.1									
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1									
Record temperatures Dry Storage Areas		AM		65		68		—									
Record temperatures, Dry Storage Areas		PM		70		69											
Hot- Water Temps in sink		AM		PM													
		120		125													

Signature, Cook Supervisor (AM)

verified by AM

DATE

FOOD SERVICE MANAGER

NF-6-2-20

Signature, Cook Supervisor (PM)

Khadka 1/06/2022

verified By PM



Secure Services™

FOOD SERVICE

UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 2

Date: 1/7/22

Time: 0315 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X	Y		NO TEMPS TAKE ON AM TRUSTEE									
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		Y										
All tools and sharps inventoried			X		Y										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	Cin Dinner	Waffles	Syrup	Biscuits	Mang	Sugar	Coffee	Milk	2% Skim	Banana	P.B			
Breakfast	Temperatures	192	180	RT	177	38	RT	RT	36	RT	RT	RT			
	Menu Items	Chix Wings	Beans	Rice	Carrots	Bread	Mang	Cake	Tea	Pie Chk	Fruit				
Lunch	Temperatures	187	193	187	187	RT	37	RT	RT	180	RT				
	Menu Items	Chili Mac	Beans	Squash Tortilla	Roll	Bread	gran Tutty	Raw Veg							
Dinner	Temperatures	180	185	168	RT	RT	165	38							
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		180									
		Lunch		151		181									
		Dinner		143		185									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		120		122		200ppm							
		Lunch		121		122		200ppm							
		Dinner		135		120		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-9.7		36.3		38.8							
Record temperatures, Freezer and Walk-ins		PM		-6.7		39.7		33.6							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
Hot- Water Temps in sink		AM		PM											
		117		120											

Signature, Cook Supervisor (AM)

verified by Am

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

verified by PM

**FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST**

Cycle 2

Date:

1/8/22

Time: 3/5 AM

Time: 1805 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X		X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X												
Kitchen is in good general appearance			X		X												
All kitchen equipment operational & clean			X		X												
All tools and sharps inventoried			X		X												
All areas secure, lights out, exits locked			X		X												
PRODUCTION SHEET	Menu Items	Farina	4 Eggs	Gravy	B. Sausage	Biscuits	Milk	Syrup	Coffee	Milk	Fruit	Jelly					
Breakfast	Temperatures	192	177	168	182	KT	37	RT	RT	SS	RT	RT					
	Menu Items	Ham	Cheese	Beans	Hot Salad	Letts	Onion	Map	Fruit	Bread	Tea	Cinnamon					
Lunch	Temperatures	37	35	151	35	37	37	RT	RT	RT	RT	1					
	Menu Items	Chicken	Avocado	Mixed Veg	Beans	Salad	Rolls	Banana	Deird	Milk							
Dinner	Temperatures	200.1	180.5	180.0	181.5	40	RT	RT	RT	38							
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed									
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		180											
		Lunch		150		181		very cold									
		Dinner		155		154											
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm									
Final Rinse Temps determined by chemical agent used		Breakfast		128		129		200ppm									
		Lunch		127		129		200ppm									
		Dinner		115		120		200ppm									
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F									
Record temperatures, Freezer and Walk-ins		AM		-8.5		33.6		39.2									
Record temperatures, Freezer and Walk-ins		PM		-7.7		35.8		36.7									
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1									
Record temperatures Dry Storage Areas		AM		62		62											
Record temperatures, Dry Storage Areas		PM		69		68											
Hot- Water Temps in sink		AM		PM													
		119		112													

Signature, Cook Supervisor (AM)

Verified by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Smith

Verified by PM



Secure Services™

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 2

Date:

1/9/22

Time: 0315 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X	Machine not coming up to Temp Switch to low Temp									
PRODUCTION SHEET	Menu Items														
Breakfast	Temperatures	RT	182	191	RT	RT	RT	RT	RT	RT	35	RT	RT		
	Menu Items	Fideo!	meat sauce	Green Beans	Beans	Garlic Salsa	Dressing	Marg	Koll	Tea	cheese	Fruit	Diet Drink		
Lunch	Temperatures	175	181	193	38	RT	37	RT	RT	38	RT	RT			
	Menu Items	TURKEY SALAD	Coke	Potato Salad	Egg Salad	B Bani	POTATO PLEAS	APPLE SAUCE	WTFE	PREP					
Dinner	Temperatures	38	38	38	38	165	165	RT	RT	RT					
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		181									
		Lunch		150		182									
		Dinner		138		139									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200ppm							
		Lunch		127		127		200ppm							
		Dinner		125		127		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.2		35.8		38.8							
Record temperatures, Freezer and Walk-ins		PM		-7.8		31.9		37.2							
DRY STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
Hot- Water Temps in sink		AM		PM											
		119		120											

Signature, Cook Supervisor (AM)

verified by Am

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

verified by Pm



Monday, January 10, 2022 North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-10-22	A-1	72.31	104.9						
	A-2	69.8	104.9						
	A-3	69.8	104.8						
	A-4	67.6	104.9						
	B-1	69.0	104.8						
	B-2	68.7	104.9						
	B-3	68.0	104.8						
	B-4	69.2	104.8						
	C-1	69.2	104.8						
	C-2	68.9	104.7						
	C-3	69.1	104.8						
	C-4	68.3	104.9						
	D-1	73.0	104.8				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	69.7	104.9				N/A	N/A	N/A
	E-2	70.0	104.8						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanga

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____								Date: _____
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70	70.1	70.1	69.9	70.2	70.0	70.0	104.9
Water:	104.9	104.9	104.9	104.9	104.9	104.9	104.9	
Temperature Taken with a Fluke Mod 52 Digital Thermometer								



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, January 10, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-10-22	South-A	71.3	104.1		
	South-B	72.2	104.2		
	South-C	71.8	104.1		
	South-D	72.1	104.2		
	South-E	72.7	104.1		
	South-F	72.1	104.1		
	South-G	72.2	104.1		
	South-L	Unoccupied			
	South-M	Unoccupied			
	South-N	71.8	occupied		
	South-X	72.9 74.3	104.1		
	South-Y	72.9	104.2		
	South-Z	70.1	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.5	104.1	N/A	N/A
	MED ISO- Room 2	71.5	104.1	N/A	N/A
	MED ISO- Room 3	71.5	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer